



CL 60 WORKSTATION

Now all stainless steel for EASY cleaning!

Do you manage a large-scale production kitchen? With the CL 60 Workstation Veg Prep machine, you can effortlessly cut up to 1,800 kilograms of fruits and vegetables in 60 minutes! The new all stainless steel model can be easily cleaned and its three feed-heads are dishwasher-safe, a significant advantage for institutions, central kitchens and caterers serving more than 1,200 meals a day.

Featuring a full range of accessories, the CL 60 Workstation offers the widest variety of high-precision cuts allowing you to slice, grate, dice, cut French Fries, juliennes and even prepare puree, for ever fresher, varied menus.

Ensuring user comfort is also a point of honour for Robot-Coupe, with the automation of repetitive manual tasks, specifically designed feed-heads, an Ergo Mobile Trolley to easily transport gastronorm pans, Storage trolley for attachments and discs and more.

The CL 60 Workstation is #THEsolution against musculoskeletal disorders. Don't wait any longer to bring relief to your kitchen staff!